

COVER STORY OCT 15 2008

# Hometown Get-Togethers

Invitations to birthday parties, potlucks, family reunions, and other celebrations have a most important question for home cooks: What should I bring?

To help answer that question, *American Profile* asked readers for recipes that they prepare and serve at large gatherings. Our team of food editors reviewed 1,500 submissions, tested hundreds of them, and then submitted the selection to 175 recipes perfect for the occasion just in time for the publication of this new book, *Hometown Get-Togethers: Recipes Made for Great Gatherings*.

Here are four recipes from the book, including the grand-prize winner, Judge Cappuccino Orange Torte, submitted by Michelle Cooney of Spout, Mass.

## Mom's Magic Muffins

I'd better not show up at a church potluck. As a family gathering without a basket of warm muffins. They are good with any meal or as a snack. Kids love them and dogs realize they are eating healthy food! —Judith Call Wright, Lake Abasco, Calif.

- 1 (14-ounce) box Raisin Bran cereal
- 5 cups all-purpose flour
- 3 cups sugar
- 5 teaspoons baking soda
- 2 teaspoons salt
- 4 cups buttermilk
- 1 cup vegetable oil
- 4 eggs, beaten
- 1½ cups dried, sweetened cranberries

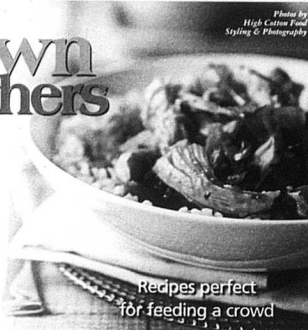
1. Combine cereal, flour, sugar, baking soda and salt in a large bowl; mix well. Combine buttermilk, oil and eggs in a separate bowl and whisk well. Pour egg mixture into cereal mixture; stir until just blended. Fold in cranberries.  
2. Place in a tightly covered container in the refrigerator overnight. The batter will keep for four weeks and improves over time. Do not stir at any time after refrigerating or when preparing to bake the muffins.  
3. Preheat oven to 400°. Grease muffin cups. Spoon batter into prepared pan. Bake 18 minutes, or until a wooden toothpick inserted in the center comes out almost clean. Cool in muffin tins 10 minutes. Serve warm or remove to a wire rack to cool completely. Makes 4 dozen.

Nutritional facts per muffin: 170 calories, 5g fat, 3g protein, 25g carbohydrates, 16 fiber, 30mg sodium.

Tip From Our Test Kitchen: These muffins freeze well.



Photos by High Contrast Food Styling & Photography



Recipes perfect for feeding a crowd

## Chicken with Cilantro and Yellow Rice

"We are very fond of cilantro, so we developed this dish. The recipe is a favorite of ours that is simple to make, serves easily, is very tasty, and is a little bit different." —Caroline Carter, Lincoln, Ill.

- Chickens
- 3 bone-in chicken breasts
- 2 (28-ounce) cans whole tomatoes, undrained
- 4 garlic cloves, minced
- ½ teaspoon salt
- 2 medium green bell peppers, sliced
- 1 large onion, sliced
- 2 teaspoons paprika
- ½ cup chopped cilantro
- Yellow Rice
- 3½ cups water
- ½ teaspoon salt
- 2 tablespoons extra-virgin olive oil
- ½ teaspoon ground turmeric
- 2 cups uncooked basmati rice

1. Place chicken in a stockpot. Place tomatoes into a bowl and crush slightly. Pour over chicken. Add garlic and salt. Bring to a boil, reduce heat and simmer

partially covered, until chicken easily pulls away from bones, about 50 minutes, stirring occasionally. Add a small amount of water if moisture gets too thick. Remove chicken and set aside on a plate to cool.  
2. Add bell peppers, onion and paprika to pan. Return to a simmer and cook, uncovered, until onion is tender and sauce is slightly thickened. Remove skin from chickens; discard. Pull meat from bones; tear into bite-size pieces. Return chicken to pan. Add cilantro.  
3. To prepare rice, combine water, salt, olive oil and turmeric in a large saucepan. Bring to a boil. Stir in rice, return to a boil, and reduce heat. Cover tightly and simmer 15 minutes, or until liquid is absorbed. Fluff with a fork before serving. Serves 8.

Nutritional facts per serving: 280 calories, 5g fat, 16g protein, 41g carbohydrates, 3g fiber, 53mg sodium.

(Continued on page 12)

Campbell's Prepare in minutes OCT 15 2008  
Prep: 10 min. Cook: 8 hr. Makes: 6 servings

## Slow Cooker Savory Pot Roast

- 1 can (10½ oz.) Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free, 25% Less Sodium or Healthy Request!)
- 6 medium carrots, cut into 2" pieces
- 3 pouch (2 oz.) dry onion soup & recipe mix
- 3- to 3½-lb. boneless beef bottom round roast or chuck pot roast
- 6 small red potatoes, halved

1. Stir soup, onion soup mix, potatoes and carrots in 4½-qt. slow cooker. Add beef and turn to coat.  
2. Cover and cook on LOW 8 to 9 hr.\* or until beef is fork-tender.

\*Or on HIGH 4 to 5 hr.



For more recipes, visit [CampbellsKitchen.com](http://CampbellsKitchen.com)

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POSSIBILITIES